

Double Chocolate Greek Yogurt Muffins

Poetry & Pies

prep time: 5-10 minutes

bake time: 18-23 minutes

total time: 35 minutes

servings: 14-16 muffins*



Ingredients

- 1 ¼ cups (170g) all-purpose flour, spooned and leveled
- ½ cup (48g) [cocoa powder](#)
- 2 teaspoons (8g) baking powder
- ½ teaspoon (4g) salt
- 1 cup (227g) whole milk, plain Greek yogurt, room temperature
- 1 tablespoon (13g) [pure vanilla extract](#)
- 2 large eggs, room temperature
- 4 tablespoons (56g) avocado or vegetable oil
- 4 tablespoons (56g) melted butter
- ½ cup (100g) granulated sugar
- ½ cup (100g) packed brown sugar (light or dark will work)
- 1 cup (170g) chocolate chips (or to taste)

Instructions

1. Preheat your oven to 350F/175C. Line a [muffin/cupcake pan](#) with [muffin liners](#) (or grease it with butter and flour or baking spray).
2. Melt the butter and set aside. Don't let it cool enough to solidify, but do let it cool somewhat before using.

3. Using a [large fine mesh sieve](#), sift then whisk together the flour, cocoa powder, baking powder, and salt. You can also add a dash of cinnamon if you'd like. Set aside.
4. In a medium to large mixing bowl, whisk the Greek yogurt, vanilla, eggs, and oil until well blended. Slowly pour in the butter while whisking quickly.
5. Add the sugar and brown sugar to the wet ingredients and whisk for about 1 minute. You can whisk it by hand or, if using a stand or hand mixer, mix on medium.
6. Fold in the flour mixture gently until mostly combined, with some visibly dry flour in spots. Fold in the chocolate chips until well-distributed. This step will cause the rest of the flour to mix in, but it should still have some lumps in it.
7. Divide between your prepared muffin liners/pan. Top with some more chocolate chips.
8. Bake for 18-23 minutes, until matte on top and a toothpick inserted in a middle muffin comes out with some moist crumbs. Check early so it doesn't over bake. Let muffins cool in pan 5-10 minutes. Remove and let either serve immediately or let cool completely before storing in an airtight container.

Enjoy with your morning coffee!

Store leftovers in an airtight container.

***To make 8 muffins:**

- ½ cup plus 2 tablespoons (85g) all-purpose flour, spooned and leveled
- ¼ cup (22g) cocoa powder, sifted
- 1 teaspoon (4g) baking powder
- ¼ teaspoon (1g) salt
- ½ cup (113g) plain, whole milk Greek yogurt, room temperature
- ½ tablespoon (7g) pure vanilla extract
- 1 large egg, room temperature
- 2 tablespoons (28g) avocado or vegetable oil
- 2 tablespoons (28g) melted butter
- ¼ cup (50g) granulated sugar

- ¼ cup (50g) packed brown sugar (light or dark will work)
- ½ cup (85g) chocolate chips

***To make 24 muffins:**

- 1 ¾ cups plus 2 tablespoons (255g) all-purpose flour, spooned then leveled
- ¾ cup (64g) cocoa powder, sifted
- 3 teaspoons (12g) baking powder
- ¾ teaspoon (4g) salt
- 1 ½ cup (about 340g) plain, whole milk Greek yogurt, room temperature
- 1 ½ tablespoons (19g) pure vanilla extract
- 3 large eggs, room temperature
- 6 tablespoons (84g) avocado or vegetable oil
- 6 tablespoons (84g) melted butter
- ¾ cup (150g) granulated sugar
- ¾ cup (150g) brown sugar
- 1 ½ cups (255g) chocolate chips